

MIRROR

NAPA VALLEY CABERNET SAUVIGNON 2014



WINEMAKING

The grapes were destemmed and hand sorted. Then whole berry processed to manage tannin extraction. 14 days of fermentation with multiple gentle punch downs extract color and flavor compounds from the skins. Barrel aged 20 months in French Oak, half new oak and half neutral oak. To continue adding complexity, the wine was aged sur lies for two months, with weekly stirring.

TASTING NOTES

The aromas of this Cabernet Sauvignon exhibit an ever-evolving blend of dry rose petals, ripe blackberries, pipe tobacco, dark chocolate and baking spices. The palate offers layers of complexity - a soft, ripe entry of dark cherry with hints of leather followed by a concentrated core of ripe plum, highlights of vanilla, cinnamon and cedar. The balanced acidity delivers a seamless harmony of fruit and rich tannins that integrate into a clean and long lasting elegant finish.

TECHNICAL DATA

Varietal: 100% Cabernet Sauvignon
Appellation: Napa Valley
Release Date: September 2016
Total Production: 650 cases
Retail: \$85.00 / 750 mL

RATINGS

Wine Enthusiast: 91 pts